

Women's Department

Notes to Readers.

will no doubt afford much satisfaction to those who have written for this Department, now that many of their contributions have been widely copied by the newspaper press, and duly credited to the writer, as well as to the issue in which they first appeared. No better evidence of their usefulness could be afforded. We are anxious to extend agencies that have

proposed through this column, are so numerous, that correspondents who forwarded same must not be disappointed if all of them do not appear. We can only select two

of what appear to us to give the most satisfactory answers; and, with equal thanks to the writers of others, give the space they deserve. I do not mean to say that the correspondents would oblige us by giving names and post office address in full, so as to be ready for publication, but for our own use.

From Our Correspondents.

A Note from Zylpha.

I feel very much interested in the FARMER, and in the "Woman's Department." I thought it was nothing more than fair to let you know that I have been reading it with much interest. I know, (which is not much); but I have several very valuable receipts which I know from experience are correct, that I should like to communicate. The first is good.

Limentine.

1 pint soft soap; 3 pint spirits of turpentine; 1 pint spirits of camphor; 1 table spoonful of oil of sweet almonds.

Put in a bowl or basin, (rubbing it out on and heating it till it is hot), it is almost an infallible cure for the fire.

Take the following by taking 1 oz. of cochineal; 1 oz. cream tartar; 1 oz. tincture of tin; put them in a rag and put it in about as much water as will cover it. Boil it for 10 or 15 minutes, scrub a short time, (the water being warm) and rub the bugs all out, and add the cream

thoroughly, and put it in the dye for an hour or two as you wish the color. This is a beautiful color for children's stockings, as it does not fade, and when we are ready to use it in spring the color comes very handy. Cost the materials is 30 cents in our country.

E. R. KANE.

Another Chicken Pie. First, have a fat chicken well dressed, and after the skin is removed, wash it in cold water for a half hour. Then take the meat from small quantity of water and have the broth reduced to one half. Then add the meat a hour to thicken it. Then have a deep dish, one that will hold three platters or more, and spread the bottom with a piece of lard as for pies usually. Take the large end of salt, lay the meat on the crust, with a sprinkling of salt and pepper, one half a pound of butter, and one half a pound of lard. Put in a heath, thick dish, which will hold, and cover with a crust, and get the top crust to be a rich, thick crust, after having rolled in a little butter, and get the top crust to be a crust and put the upper one under it, carefully press together. Cut holes in the top crust, and bake in a moderate oven for an hour and a half; much depends upon the heat of the oven.

OLD FARMER'S WIFE.

And still another.

Miss L. L. B. Benton, sends us her receipt for chicken pie, which this writer will answer in this department of cooking for one week. writes

OLD FARMER of the present week. I do-

to recruit wanted for making a chicken pie in our family.

Chicken Pie.

Take a couple of chickens and boil them under; prepare a crust in a deep dish; add salt, pepper, and a little sage to the chickens; fill the dish in the same way. Add a broth they were boiled in and a quarter of a pound of butter, and pepper to taste, and season with a nicotia; bake for one hour.

Preparating House Plants.

In answer to an enquiry, when is the best time to take slips from house plants, I would say that April is the best part of the year, and that the plants should be taken from their moist, and will soon root.

Mrs. S. PULLEN.

Bradley.

Mince Pies.

Many seem to be forgetting receipts for cooking mince pies. I have very much, but the one in "Woman's Department" for making mince pies seemed better fitted for a household use. I have a few friends who are in the habit of in order to prosper, I believe in studying health and economy, and will send you a few for making mince pies on a cheap scale, and yet they are palatable: Take 16 of beef, boil tender and chop fine. Mince this, and take double the quantity of apples, and add to it a little sugar, and a little salt, and three quarters of molasses. Take whole

and grind them; add cinnamon and nutmeg to the mixture. This will keep the cats if you can afford. Chop your raisins cook with your meat; this helps to preserve the cats from getting sick. If you have many of these you can add more butter, especially if your beef is dry.

For Kids Gerstende.

Is noticed in your paper two weeks a letter from Gerstende, wishing for some good recipe for coloring. I have a good receipt for coloring hair, which she especially called for; this:

To Dry Scalp.

One pound of goods use one ounce of oil of sweet almond; mix with two thirds of oil laurel (yellow oak bark), two thirds oil sun in liquor. Stir well. Have the hair dry and brush with the brush in the in; take out for one hour and bring to the hair; take out into cold water and dry in the shade.

Information Wanted.

I will any one acquainted with the habits of Lobelia and their method of propagating the soil, watering, &c., to grow it successfully. I have one which is apparently a year old, and has just begun to grow. It has fallen, brought only three to maturity.

A New Dress From an Old One

Want to tell the readers of the "Woman's Department," how to make a new dress out of an old one? Here is a new one. Take the facing or hem off the bottom, take out the skirt and sew up the place, rip the skirt from the waist, rip out the sleeves and it is ready to use. After washing, put the facing on the back of the skirt, sew the pocket in at the right side and the back breadth at what was the corner; then iron, then sew the right sleeve on the left arm side, and the left sleeve into the right arm side. Join the waist and skirt at the bottom. If desired, add the waistband. The dress will last a long time, and look neat.

Mrs. R. G. B.

My Cup Cake.
My receipt for cup cake, which is an excellent one, as I can testify from trial, is as follows: One and one-half cups sugar, one cup flour, (with the seeds removed), one cup milk, half a cup of butter, one teaspoonful of cream tartar, half teaspoonful soda, three eggs, and a half cups of flour; spice to taste.

Recipe.
Cream the butter and sugar together, add the eggs, then the flour, and lastly the soda. Bake in cups.

A Useful Hint.
What others may do likewise, I will tell you. I am making the "Woman's Department" of my new "Household" an old book, on every other leaf, and provided with galleys, sets all receipts therein that will be of use to myself and family. And in this way I expect to get a receipt book of more value than any I could buy.

S. D. B.

